

Delicate puddings to satisfy appetites

BANANA PUDDING
 2 eggs
 2 1/2 cup sugar
 2 cup milk
 15 granum wafers
 1 tsp. cornstarch or 2 tsp flour
 2 or 3 bananas
 1 tsp. vanilla
 Beat egg yolks, add sugar, cornstarch and mix thoroughly. Add milk and cook in double boiler until creamy, stirring constantly. Remove from heat, add vanilla.
 Place alternate layers of granum cracker crumbs and sliced bananas in baking dish. Add the custard. Beat egg whites and add 1/2 tsp sugar. Spread over pudding and bake in moderate oven 350 degrees until brown. Cool before serving.

**MRS. W.H. BURNS
 BALTIC LOT 18 W. I.**
PLUM PUDDING
 1 cup milk
 1 cup molasses
 2 eggs
 1 cup butter
 1 lb. raisins
 1/2 cup cinnamon
 1/2 tsp. cloves
 3/4 tsp. allspice
 1/2 cup nutmeg
 1 heaping teaspoon soda
 walnuts
 2 to 2 1/2 cups flour
 Mix in order given and steam until done.

**MRS. W.H. BURNS
 BALTIC LOT 18 W. I.**
BROWN SUGAR BREAD
 Spread 1 cup of brown sugar over bottom of greased casserole. Butter and cube 2 large slices of bread and place on sugar. Add 2 beaten eggs, 1 pt. milk, salt, and vanilla to taste. Bake without stirring in slow oven.
HATTIE BEARSTO
 Baltic Lot 18 W. I.
GRAPENUT PUDDING
 3 tsp tapioca
 2 cups boiling water
 Cook until transparent. Add:
 1 cup brown sugar
 1/2 cup raisins
 1/2 tsp. salt
 1/2 cup grapenuts
 Cook a few minutes more, add 1/2 tsp. vanilla. Pour into serving dishes and top with whipped cream.
**RETA MANN
 INDIAN RIVER W. I.**
MOCK PLUM PUDDING
 Butter:
 1/2 cup brown sugar
 1 tablespoon butter
 1/4 cup milk
 1 cup flour
 1 teaspoon salt
 2 teaspoons baking powder
 1/4 teaspoon cinnamon
 1/4 teaspoon allspice
 Cream sugar and butter. Add dry ingredients alternately with milk.
 Sauce:
 1 tablespoon butter
 1/2 cup seedless raisins
 2 cups boiling water
 1 cup brown sugar
 Let boil on top of stove and put in casserole and drop butter by spoonfuls into it and bake 95 degrees 35-40 minutes.
**MRS. BEV. SIMPSON
 YORK W I**

TOMATO EGG CROWNS
 12 hard cooked eggs, chopped
 1 cup celery, finely chopped
 4 peeled tomatoes
 2 1/2 cup salad dressing
 salt
 pepper
 watercress
 Method: Combine the eggs, celery, salad dressing and seasonings. For each serving, partially cut a tomato into 3 sections, poinsettia style. Spread sections apart and fill with the egg salad. Place on lettuce leaf and garnish with sprigs of watercress.
**MRS. ELMER BROWN
 YORK**

QUEEN ELIZABETH SQUARES
 1 cup seedless raisins
 1 cup boiling water
 1 tsp. soda
 Pour boiling water over raisins and soda. Let cool.
 4 tps. shortening
 1 cup white sugar
 1 tsp. baking powder
 1 egg
 Add raisins and water.
 3/4 tsp. salt
 1 1/4 cups flour
 Put in 9-inch pan and bake.
**MRS. R. MURRAY
 YORK**

LEMON SQUARES
 14 soda biscuits
 1/2 cup shortening
 1 cup brown sugar
 1 cup sifted flour
 1/4 tsp. soda
 1 cup coconut
 Mix shortening and sugar. Add flour, soda and soda biscuits and coconut. Spread three-quarters of mixture in pan. Cover with filling. Put remaining crumbs on top. Cook in moderate oven.
 Filling:
 1 cup white sugar
 1 tsp. corn starch
 2 eggs
 1 cup water
 Juice of 1 lemon
**MRS. LEIGH VESSEY
 ALPHA W I YORK**

BROWNIE SQUARES
 1/4 cup butter
 2 cups sugar
 1/2 tsp. salt
 1 tsp. vanilla

1/4 tsp. butter
 Let cool.
**MRS. LEIGH VESSEY
 ALPHA W I YORK**
CHERRY PINEAPPLE SQUARES
 1/2 cup butter
 3/4 cup white sugar
 1 1/2 cups sifted pastry flour
 1 cup well-drained crushed canned pineapple
 2-3 cup Borden's Eagle Brand Sweetened Condensed milk
 6 oz. bottle marchino cherries, well-drained
 1 1/4 cups shredded coconut
 Method: Cream butter and sugar, mix in flour until crumbs withstands until it forms a soft dough. Press evenly into bottom 8x8x2 in pan. Bake in moderate oven 15 minutes. Remove from oven. Spread drained cherries and pineapple over the top evenly. Blend Eagle Brand milk and evenly over cherries and pineapple. Return to oven and cook 25 minutes. Cool and cut in to squares.
**MRS. LEIGH VESSEY
 ALPHA W I YORK**

RASPBERRY SQUARES
 3/4 cup butter
 3/4 cup brown sugar
 1 1/2 cups flour
 1 tsp. baking powder
 salt
 Mix to crumbs spread on pan. Press lightly. Bake 11/2 hours. Spread with raspberry jam.
 Top with:
 1 egg, well beaten
 1/2 cup brown sugar
 2 tps. flour
 1 tsp. vanilla
 Spread on first mixture. Cover with nuts or cornflakes broken up. Bake till done.
**MRS. R. MURRAY
 YORK**

4 eggs
 3/4 cup cocoa
 1 1/2 cups flour
 1/2 cup milk
 1/2 cup chopped nuts
 Cream butter, sugar, salt and vanilla till smooth. Add eggs, one at a time nd beat after each addition. Sift flour and cocoa together and add alternately with milk. Blend well, add nuts. Bake 300 degrees in 13x9 pan for one hour. When cool spread with your favorite chocolate icing and cut into squares.
**MRS. R. MURRAY
 YORK**

FUDGE BROWNIES
 1 cup sugar
 3/4 cup butter
 2 eggs
 2 squares chocolate
 1/4 tsp. baking powder
 3/4 cup nuts, chopped
 2-3 cup cake flour
 1/4 tsp. salt
 1/2 tsp. vanilla
 Method: Combine sugar and butter, add eggs, beat until light. Add vanilla, melted chocolate and nuts. Add flour, baking powder and salt, beat until smooth. Use greased pan 8 x 8 x 2. Bake 30 minutes in moderate oven.
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 YORK ALPHA W I**

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